
ANTIPASTI

House-made focaccia, rosemary, sea salt, parmesan	14
Baccala crocchette	16
Mushroom arancini	16
Marinated olives	12
San Daniele prosciutto, buffalo mozzarella	24
Freshly shucked oysters, red wine mignonette, lemon	market price

I PRIMI

Seared scallops, Jerusalem artichoke puree, leek, truffle honey dressing	30
Antipasto – bresaola, salami, duck ham, truffled chicken, white bean puree	30
Zucchini involtini – filled with porcini and buffalo ricotta, roasted pumpkin	26
Crispy grilled quail wrapped in pancetta, sage, pear tortino, vincotto	28
Calamari fritti in rice flour, salsa verde, lemon, garlic aioli	28
Herb crusted beef carpaccio, tomato, green olive, quail egg, parmesan crisp	28
Cured Kingfish, coriander seed, mustard, pomegranate, pickled carrots	28

MINESTRA E PASTA

Soup of the day	24
Roasted beetroot gnocchi, baby beets, leek, goats cheese	28/35
Braised beef tortellini, celeriac puree, shimeji mushroom, kale salad	28/35
Pappardelle, beef and pork ragu, red wine, tomato	28/35
Spaghettini, Moreton Bay Bugs, zucchini, garlic, chilli, white wine	36/45
Linguine, seafood, garlic, chilli, herbs	32/38
Risotto of prawn, preserved lemon, basil	32/38

Cecconi's Partnership



Public Holidays incur a 10% surcharge

I SECONDI

Fish n' chips, battered King George Whiting, tartare, lemon	45
John Dory fillets, pumpkin puree, black salsify, white breakfast radishes	45
Shiraz braised ox cheek, crispy polenta, wild pine nuts, chicory	46
Western Plains Pork Scotch Fillet, stinging nettle cream, braised celeriac	46
Veal cotoletta, green apple, savoy cabbage salad	47
Corn fed duck two ways, warm barley salad, carrot and ginger emulsion	48
Eye fillet, charred brussel sprouts, potato crisps, hollandaise sauce	54
Mayura wagyu rump cap, brussel sprouts, potato crisps, hollandaise sauce	54

CONTORNI E INSALATA

Shoestring French fries	12
Beer-battered onion rings	12
Steamed broccolini, garlic chips, olive oil, lemon	14
Polenta chips, aioli	12
Sauteed button mushrooms, parsley, garlic	18
Chef's garden salad	12
Grilled red pepper, zucchini, eggplant, goats cheese, salad	18
Iceberg, avocado, parmesan salad, caesar dressing	14
Sauteed spinach	14
Mashed potato	12
5 gram shaved black truffles (when available)	30

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DRY AGED BEEF

Collinson & Co.

Black Angus, Grass Fed, Gippsland Victoria, 30 mth old

T -Bone	450g+	35 days	75
Rib Eye on the bone	400g+	35 days	70
Sirloin	350g+	35 days	65
Scotch fillet	350g+	35 days	65

All meat is hand cut

Dry aged meat benefits from not being cooked past medium rare/ medium

Larger cuts do require a longer cooking time (approx. 45 min)

Condiments

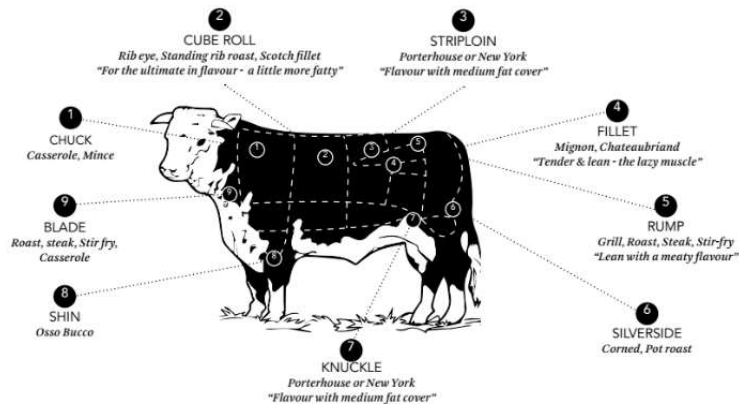
Freshly grated horseradish

French, English, Seeded mustard

Red wine jus

Hollandaise sauce

PREMIUM BEEF CHART



Cecconi's 1 Litre Olive Oil, Shepparton Victoria \$30 per bottle

Highly regarded by some of Melbourne's best chefs, this premium extra virgin olive oil has a mild fruit taste with a distinctive herbaceous note & a gentle peppery finish.

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DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato	22
Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese	19
Gianduja pannacotta, hazelnut sponge, bitter orange	18
Zabaione, olive oil torta, cream patisserie, candied almonds	19
Hot chocolate, blondie, toasted marshmallow, cocoa nib gelato	20
Bomboloni, caramelised pineapple, dulce de leche, coconut sorbet	19
Selection of house made sorbetto and gelato	18
Dessert tasting plate – chef’s selection of 3 desserts	28
Affogato - vanilla bean ice cream, espresso and your choice of liqueur: <i>Galliano Kahlua Frangelico Tia Maria Amaretto</i>	18
Biscotti	12
Formaggio - Selection of 2 x 50g cheese, pear, house-made jam, crackers	34
- Additional 50g cheese	17

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Dessert Cocktails

Chocolate Martini 20

Vanilla Vodka, Creme di Cacao, Mozart Chocolate Liqueur

Espresso Martini 20

Absolut Vodka, Espresso, Kahlua, Licor 43

Amaretto Sour 19

Amaretto, Egg White, Lemon

Lemon Sgroppino 19

Absolut Vodka, Lemon Sorbet, Limoncello

Dessert Wines

Elio Perrone Moscato d'Asti 'Sourgal' 12

De Bortoli 'Noble One' Botrytis Semillon 17

Traditional Italian Digestives

Amaro Montenegro 11

Amaro Nonino 12

Limoncello di Capri 10

Sambuca 10

Amaretto di Saronno 10

Grappa

Il Moscato Di Brunello Grappa 14

Antinori Tignanello Grappa 20

BAR APÉRITIFS

Bubbles

Furlan Valdobbiadene 'Superiore' Prosecco Brut <i>Veneto Italy</i>	12
NV Billecart-Salmon 'Brut Reserve' <i>Mareuil-Sur-Ay France</i>	24

Traditional Cocktails

Cosmopolitan	19
Caipiroska	19
Classic Mojito	19
Margarita	19
Our Classic Martini	19/28

House Cocktails

Aperol Spritz	18
Italian Mule	21
Passionfruit Sour	19
Cecconi's White Spritz	18

Birra**Local Beer**

Cascade light	8
James Boag Premium	9
Crown Lager	9

Craft Beer

White Rabbit White Ale	11
White Rabbit Dark Ale	11
Stone & Wood Pacific Ale	11
Feral Brewing Hop Hog	12

Imported Beer

Peroni Leggera	9
Peroni Nastro Azzurro	10
Birra Moretti	10
Corona	10
Asahi	10

Cider

Napoleon Apple	10
Napoleon Pear	10